



# GUIDELINES

## **GUIDELINE A.07 – Flaming Food and Beverage Preparation**

### **A.07.1 PURPOSE**

The purpose of this guideline is to assist business owners and designated representatives with understanding the requirements for the safe preparation of flaming foods or beverages in places of assembly and drinking or dining establishments.

California Fire Code Sections: Permits, Flaming Food and Beverage Preparation, Open-Flame Decorative Devices, and National Fire Protection Association (NFPA) 58.

### **A.07.2 SCOPE**

The requirements found in this guideline apply to places of assembly and drinking or dining establishments where flaming foods or beverages are being prepared tableside.

A place of assembly is defined in the California Fire Code as the gathering together of 50 or more persons for such purposes as deliberation, education, instruction, worship, entertainment, amusement, drinking, dining or awaiting transportation.

### **A.07.3 PROCEDURE**

As required by the California Fire Code, a permit for Candles and Open Flames in Assembly Areas shall be obtained from the Fire Prevention Division. The application can be downloaded from the City's website at <http://www.city.newport-beach.ca.us/FMD/Permits/Permit%20Application.pdf>.

**The cooking appliance shall be attended by restaurant or catering staff at all times while in use.**

Flammable or combustible liquids used in the preparation of flaming foods and beverages shall be dispensed from one of the following:

- A one ounce container or
- A container not exceeding one quart capacity with a controlled pouring device that will limit the flow to a one ounce serving.

Containers shall be secured to prevent spillage when not in use.



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The serving of flaming foods or beverages shall be done in a safe manner and shall not create high flames. The pouring, lading or spooning of liquids is restricted to a maximum height of eight inches above the receiving receptacle.

Flaming foods or beverages shall be prepared only in the immediate vicinity of the table being serviced. They shall not be transported or carried while burning.

The person preparing the flaming foods or beverages shall have a wet cloth towel immediately available for use in smothering the flames in the event of an emergency.

Personnel using and maintaining cooking carts or stands shall be qualified.

- The business owner or designated representative is responsible for the initial operational training and annual safety training of all personnel performing open flame cooking services.
- Carts, burners, controls, piping, valves, and fuel bottle holding devices shall be maintained in proper operating condition.

Adequate storage space for all carts must be provided outside of public areas.

A minimum clear aisle width shall be 36" where tables and chairs are placed on one side of the aisle and 44" when tables and chairs are placed on both sides of the aisle (beyond the cart dimension and server area).

## COOKING CART OR STAND

Carts or stands which support a cooking appliance used for tableside cooking must meet the following requirements:

- Carts or stands must be constructed of metal or other non-combustible material.
- The cart must be stable both at rest and when being moved.
- All cart or stand storage locations must be approved by the Fire Department to assure safe exiting from the restaurant or other facility.



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## COOKING APPLIANCE

Cooking appliances may be fueled with either semi-solid gel fuel or butane. Other forms of fuel must be approved by the Fire Department.

Butane gas fired appliances shall be used in accordance with the following regulations from the National Fire Protection Association, Standard 58:

- Fuel cylinders and appliances shall be listed for their use.
- Appliances shall not have more than 2, 10 oz (238G), non-refillable butane gas cylinders each having a maximum capacity of 1.08 lb.
- Cylinders shall comply with UL 147B, Standard for Non-refillable Type Metal Container Assemblies for Butane.
- Cylinders shall be connected directly to the appliance and shall not be manifolded.
- Cylinders shall be an integral part of the listed, approved commercial food service device and shall be connected without the use of a rubber hose.

## BUTANE CYLINDER STORAGE

Storage of non-refillable butane containers in restaurants and other food service locations is limited to a total of 24 - 10oz (283g) containers. The limit of 24 containers is an aggregate total of those containers installed in the appliance and in use and any spare containers.

An additional 24 - 10oz (238g) non-refillable butane containers may be stored within a room in the building when the room is constructed of 2 hour construction, with 1 ½ hour opening protection.